

Green Beans, Corn & Bacon



Ingredients:

- 2 strips bacon
- 1 ear sweet corn,
kernels cut off cob
- 1 Tbsp butter
- 3/4 pound (12-oz) green beans,
washed and trimmed

Directions:

1. Slice bacon into small (1/2 inch) pieces and fry in saucepan until crispy. Remove bacon from pan and drain on paper towel. Set aside.
2. Leave 1 Tbsp of bacon grease in the pan and add the corn kernels. Cook about 5 minutes over medium high heat.
3. Place beans in microwave-safe dish, cover and cook on HIGH for 3-4 minutes. Toss with butter and place in serving dish.
4. Spoon the corn mixture over the green beans and sprinkle with bacon bits. Serve.

Serves 4

Nutrition Facts per serving:
110 calories; 8g fat; 8g carbohydrates; 3g protein;
2g sugars; 25mg cholesterol; 85mg sodium.

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